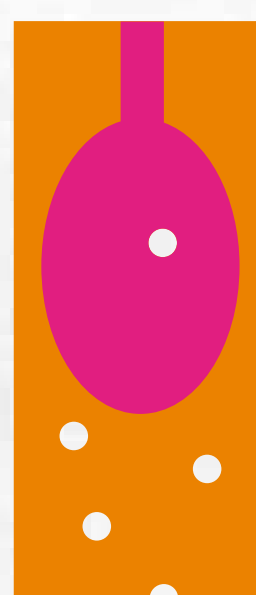


MARRIOTT
VILLAHERMOSA

MENU

Lunch & dinner



CONDIMENTO®
buffet & cocina convergente




APPETIZERS

MELTED CHEESE | 200 g
\$138

Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

SHORT RIB SOPECITOS | 180 g 
\$115

With cilantro, cotija cheese and onions

SUPERFOOD BOWL 
\$197

Super healthy ingredients with antioxidants, vitamins and omegas. Quinoa, smoked salmon (60 g), avocado, broccoli, green beans and spinach. Your choice of dressing: roasted tomato or cilantro vinaigrette

ACAPULCO-STYLE
SHRIMP COCKTAIL | 130 g
\$183

Traditional, a true delight!

BAJA-STYLE FISH TACOS

| 2 PIECES

\$165

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

PORK CRACKLING

MEATBALLS | 2 PIECES  

\$122

Stuffed with oaxaca cheese, served with roasted green sauce and red onion

ENCHILADAS | 3 PIECES

\$155

Stuffed with chicken (150 g), your choice of red, green or swiss, topped with cheese, sour cream, onion and cilantro

SALADS

ROASTED CAULIFLOWER

SALAD  

\$85

With toasted pistachios, mix of lettuces, feta cheese and roasted tomato dressing

CLASSIC CAESAR SALAD

\$155

With chicken (150 g) **+\$35**

With shrimp (100 g) **+\$95**

FARMER'S SALAD

\$99

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

TOMATO SALAD

\$125

Pearl onion juliennes, oaxaca cheese, with light fresh cilantro vinaigrette

SPINACH SALAD | 265 g

\$129

With mango dressing, caramelized pecans, grapes and goat cheese in panko


SOUPS Y CREAMS

CHICKEN BROTH | 300 ml
\$99

Shredded chicken, vegetables, rice, with classic sides

MEXICAN-STYLE CORN CREAM | 300 ml
\$79


Crunchy corn and epazote

TORTILLA SOUP | 300 ml 
\$99

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

ROASTED TOMATO CREAM 
| 300 ml
\$120

With goat cheese

VEGETABLE SOUP | 300 ml 
\$79

Potato, carrot, spinach, cabbage, zucchini and panela cheese

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$210

Beef patty (200 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with French fries

PORTOBELLO BURGER

| 1 PIECE

\$198

With gouda, dried tomatoes, caramelized onion, lettuce and pesto mayonnaise, served with French fries

CLUB SANDWICH | 1 PIECE

\$179

The traditional one, with ham (40 g), chicken (100 g), cheese and bacon, served with French fries

PULLED PORK SANDWICH

| 180 g

\$135

BBQ with onion rings and coleslaw

PANINI STEAK & CHEESE

| 1 PIECE

\$225

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with French fries

POULTRY

LEMON AND CILANTRO

CHICKEN THIGHS | 300 g  

\$169

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

GRILLED CHICKEN BREAST  

| 200 g

\$199

Served with rice and salad

CORDON BLEU

CHICKEN BREAST | 200 g

\$199

Stuffed with ham and manchego cheese, served with mashed potatoes, creamy mushroom Duxelle sauce

MEAT // // // // // // // // // // // // // // // //

RIB EYE TACOS | 350 g
\$415

With melted cheese, guacamole, and roasted chillis

GRILLED RIB EYE | 350 g **LC**
\$415


With baked potato, roasted chilis and Béarnaise sauce

MARINATED FLANK STEAK
| 200 g
\$355

With onions and roasted chillis, guacamole and corn tortillas

TAMPIQUEÑA-STYLE
GRILLED MEAT | 200 g
\$299

With refried beans, enchilada and poblano peppers with sour cream

ROAST SHORT RIB | 250 g 
\$299

In a 3-chilli marinade, rustic mashed potatoes, sautéed green beans with bacon

FILLET MIGNON | 200 g
\$299

Wrapped in bacon, served with creamy mushroom sauce and French fries


FISH AND SEAFOOD // // // // // // // // // //

LEMON PEPPER SHRIMP 
| 200 g
\$297

Served with mashed potatoes

FISH FILLET
| 200 g
\$243

Your choice of: sautéed with garlic, grilled, buttered or breaded, served with rice


GRILLED SALMON 
| 200 g
\$345

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED CRUST | 200 g 

\$345

Served with sautéed spinach with garlic

SHRIMP | 200 g 

\$297

Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded, served with rice

ITALIAN CORNER//////

OUR DISHES ARE PREPARED WITH 200 G OF PASTA

FETUCCINI ALFREDO

\$239

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$165

Short pastas: FUSSILLI | PENNE

Long pastas: SPAGUETTI | FETUCCINI

Sauces: Bolognese | 4 Cheeses

| Pomodoro | Pesto

EXTRAS

\$65

SAUTÉED SPINACH | 150 g

WHITE RICE | 150 g

FRENCH FRIES | 250 g

MASHED POTATOES | 180 g

GRILLED VEGETABLES | 180 g

YOUR CHOICE OF:

- Broccoli • Zucchini • Cauliflower
- Carrot • Eggplant • Peppers • Onion
- Mushrooms

ONION RINGS | 180 g

GUACAMOLE | 90 g

REFRIED BEANS | 180 g

BEVERAGES // // // // // // // // //

LEMONADE | 355 ml | \$48

ORANGEADE | 355 ml | \$48

BOTTLED WATER | 600 ml
| \$36

SODA | 355 ml | \$45

COFFEE | 210 ml | \$50

ESPRESSO | 40 ml | \$53

CAPPUCCINO | 210 ml | \$59

ICED TEA | 355 ml | \$48

LOCAL // // // // // // // // // // SPECIALTIES

FISH TOSTADAS

| 3 PIECES

\$120

Alligator-head fish cooked with tomato, cilantro and onion

BIG-SIZED CORN TORTILLA

| 1 PIECE

\$245

Handmade corn tortilla filled with cheese and shrimps (200 g)

SEA-BASS BROTH

| 250 ml

\$184

With shrimp (100 g) and sea-bass (100 g), green plantain with acuyo leaf

 **HEALTHY**

 **LOW CARB**

 **SPICY**

 **CHEF'S CHOICE**

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in Mexican pesos.
Tax included.

Average weight of food before cooking.

JULY, 2021